

Dinner M-Sat.@5pm, Sunday@4pm Lunch Saturday@Noon
 Sunday Brunch 10-2

Happy Hour Specials in the Bar and Tavern only- Monday-Thursday 5:00pm-6:30pm-The \$5 Menu
 Spinach and Artichoke dip-chips Shrimp Spring Rolls Salt Roasted/Fried Loaded Potato Skins
 5 freshly shucked East Coast Oysters (\$6) Crispy Flat Bread House Made Fried Mozzarella

Drinks Specials--\$3 Select Draft Beers, \$3 Italian Pear Martinis, \$5 house red and white wine (none of the wines listed on the drink page are the house wines, ask your server what the house red and white wines are, and which beers are on special. There is not a house cabernet or house chardonnay.)

Wednesday- ½ price Nachos-**served all night**
Prime Thursday- ½ Price Sandwiches-**served all night** (NOT BURGERS-BURGER SPECIAL IS ON FRIDAY)
Burger Friday- ½ Price Best of Philly burger, blue cheese, or Double Cheese Burger-**served all night**

•Starters-

Mixed Greens- 8.5 Red grapes, Rogue Valley blue cheese, candied nuts, dark balsamic vinaigrette	Crispy House Made Mozzarella 10.5 Fire roasted tomato sauce, basil pesto
Chopped Iceberg- Tomato, cucumber, bacon, 9 Smokey buttermilk Rogue Valley blue cheese dressing	Jumbo Lump Crab Cocktail* 15 Red sea salt, artisan olive oil; wakame seaweed salad
Baby Spinach Salad 9 Candied pecans, creamy goat cheese, sun-dried cranberry-Port wine vinaigrette	Fresh Texas U12 Shrimp Cocktail* 3 each
Grilled Romaine 9.5 Creamy garlic dressing, Parmignano-Reggiano cheese Add 4 Grilled Jumbo Shrimp-+\$13 Add Grilled Salmon-+\$16 Add Grilled Saku tuna-+\$12	House Made 3-Cheese Flatbread 13 Hand-made mozzarella, Reggiano, boursin, prosciutto, Tomato, aged balsamic
Crock of French Onion Soup 10	Hand-rolled Shrimp Spring Rolls 12 Apricot, ginger BBQ sauce
Grilled Pacific Octopus 15 Local micro greens, avocado, salmon roe, Meyer lemon-rosemary vinaigrette	Kennett Square Mushroom Tart 12 Sautéed local mushrooms, truffle oil, triple cream brie
Tuna Tartare* 15 Avocado, soy marinated onions, tortillas, wasabi aioli	BP Nachos- 13.95 Cheddar cheese, ripe tomato, black beans, shredded lettuce, sour cream, guacamole (fresh jalapenos-\$2 extra) (BBQ Short Rib-\$5)
Local Buffalo Carpaccio 14 Raw Buffalo Run Ranch, arugula, Parma ham, roasted Shallot jam, pecorino cheese	Chef's Market Selection of Cheeses 22 Bayley Hazen Blue-Vermont blue veined-Ayrshire cow's milk Pleasant Ridge Reserve-WI-cow's milk, nutty, sweet, salt, sour Round Top Farm-Johnny's Clothbound Cheddar-PA-cow's milk
• Prime Sandwiches- (sandwiches are served on freshly baked Le Bus bread with house cut fries-add apple wood smoked bacon-\$2)	Freshly Shucked Raw Oysters on the Half Shell-\$MP
Double Cheese Burger 14.5 Cheddar cheese, two 4 oz. prime patties-cooked through, Chef's special sauce, LTO	"French Dip Panini" 15.5 Shaved ribeye, melted gruyere, horseradish aioli, caramelized onions, pan jus, fries
The Best of Philly BP Prime Burger 15 Caramelized onions, mushrooms, jack cheese, brioche, LTO	Blue Crab Cake Sandwich 15.95 Lump crab, lemon caper aioli, LTO
Tuna Club 15.95 Saku tuna, lettuce, tomato, bacon, balsamic onions, arugula, lemon-tarragon fried caper aioli, Le Bus ciabatta roll	Buttermilk Fried Chicken Sandwich 14.5 Buttermilk batter, creamy avocado, spicy aioli, fries, LTO
	Blue Cheese Burger 15.25 Rogue valley blue cheese, LTO

• From the Steakhouse Grill*-all steaks come with butter braised French green beans, herb butter, and BP steak sauce

15 oz. Prime Pork Chop 32	12 oz. Creekstone Farms Black Angus NY Strip 39.5
8 oz. Center Cut Choice Filet Mignon 39.5	10 oz. Barrel Cut Ribeye Creekstone Farm Black Angus 45
14 oz. USDA Prime NY Strip 49	10 oz. USDA Prime Center Cut Filet Mignon 54
8 oz. Choice Club Eye 29	6 oz. Chianti Braised Short Ribs-cabernet reduction 25
16 oz. USDA Prime Delmonico Ribeye MP	

Sauce Classic Béarnaise \$2

Sides

Creamy Spinach/Artichoke 8	Creamy Potato Puree 6	Sautéed Colossal Crab 16
2X Baked Potato+Sour Cream+Pancetta 7.5	Salt Crusted Plain Baked Potato 5	NOLA Blackening Spice NC
Truffle Parmesan Fries 7.5	House Cut Crispy Fries 5.5	Duck Fat Roasted Mushrooms 8.5
Melted Dunbarton Blue Cheese 2	3-cheese Truffle Potato Gratin 7	Roasted Brussels+pancetta+mustard 8

• Entrées

6 oz. NY Strip Black Angus Steak Salad 23.95 Iceberg, tomato, bacon, cucumber, buttermilk Rogue Valley Blue cheese dressing, tobacco onions, local hard-boiled egg	Pumpkin-Butternut Squash Ravioli 22 Parmesan-sage cream; pumpkin seed oil
U10 Diver Scallops 32 Local asparagus, foraged mushrooms, snow peas, touch of Fennel, truffled white asparagus sauce	Grilled Faroe Island Wild Salmon 26 Asparagus, salt roasted beets, pesto vinaigrette; Meyer lemon aioli
Grilled Line Caught Atlantic Swordfish 25/37 8oz/12oz. Lemon caper aioli, haricot vert; see steakhouse grill	Skillet Roasted "Free Bird" Chicken Breast 23 Organic, free range, Lancaster county chicken Lentils, asparagus, cippolini onions, port wine reduction

Fish of the Day Special

***Consuming raw or undercooked meat, poultry, Dairy or seafood may increase your risk of a food borne illness**